Title: CARBON DIOXIDE AS AN AID IN PASTEURIZATION

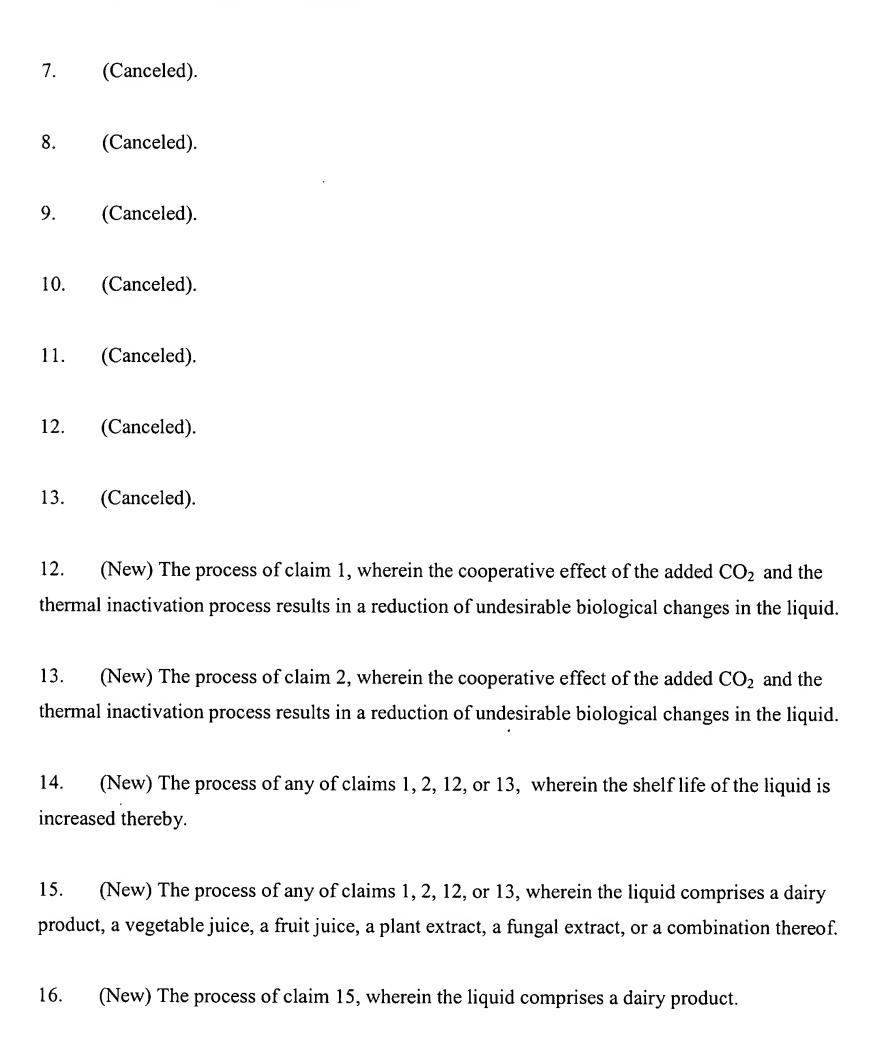
IN THE CLAIMS

Please amend the claims as follows:

- 1. (Currently Amended) A process to inhibit or reduce the growth of bacteria and other pathogens in a liquid, comprising:
 - adding carbon dioxide (CO₂) to the liquid; and a.
 - b. thermally inactivating the bacteria and other pathogens in the liquid, wherein the added CO₂ cooperates to increase the efficacy of the thermal inactivation process; and
 - removing free CO₂ from the liquid upon completion of the thermal inactivation c. process
- 2. (Currently amended) A process to enhance the efficacy of a thermal inactivation process of a liquid, comprising:
 - adding the addition of carbon dioxide (CO₂) to the liquid; and a.
 - b. thermally processing the liquid; wherein the added CO₂ cooperates with the thermal inactivation process so that the death rate of bacteria and other pathogens in the liquid is increased over the death rate that occurs during thermal inactivation carried out in the absence of the added CO_{2[.]}; and
 - removing free CO₂ from the liquid upon completion of the thermal inactivation <u>c.</u> process
- (Canceled). 3.
- 4. (Canceled).
- 5. (Canceled).
- 6. (Canceled).

17.

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(New) The process of claim 16, wherein the dairy product is milk.

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- 18. (New) The process of any of claims 1, 2, 12, or 13, wherein the liquid contains one or more flavoring agents.
- 19. (New) The process of claim 18, wherein the flavoring agent is a fruit flavor, vegetable flavor, chocolate flavor, vanilla flavor, soft drink flavor, or malt flavor.
- 20. (New) The process of any of claims 1, 2, 12, or 13, wherein the concentration of added CO₂ is about 400-2000 ppm.
- 21. (New) The product produced by any of claims 1, 2 or 12-20.